NO FUSS SALMON WITH SPICY ORANGE MARMALADE
NYBG Farmers Market Recipe of the Week
from Marcelina Orange Treats

Ingredients
• One salmon fillet
• Salt and freshly ground pepper
• 2 tablespoons extra virgin olive oil
• 2 tablespoons of Marcelina Spicy Orange Marmalade

Instructions
Preheat oven to 350 degrees. Brush salmon with olive oil. Season with salt and pepper. Spread spicy orange marmalade over salmon. Bake for about 12-15 min. Serve over Basmati or Jasmine rice.